



New Equipment Solutions

COMING
SOON



Intelligent
Heated
Display
Cabinet
with Humidity



Induction Warmers



Rapide Cuisine®
Induction Ranges



Glo-Rite® Curved
LED Display Litghts

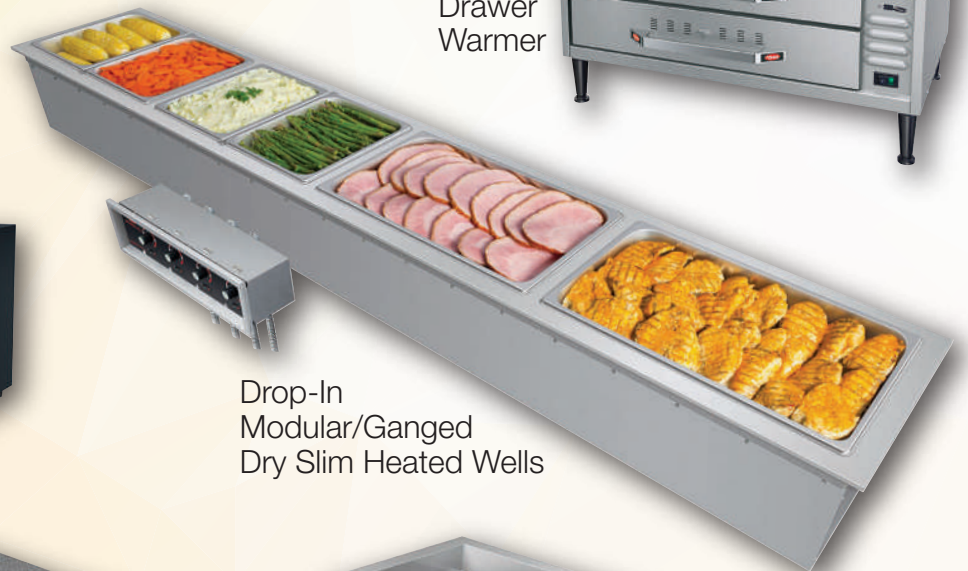


Glo-Ray® Curved
Strip Heaters with
LED Display Lights

Split
Drawer
Warmer



Toast-Qwik®
Conveyor
Toasters



Drop-In
Modular/Ganged
Dry Slim Heated Wells



Remote Hot/Cold
and Cold Only
Shelves (R & X)



Remote
Refrigerated
Slim Drop-In
Wells (R & X)



New Toast-Qwik® Conveyor Toasters Added

Hatco's industry-leading and award-winning Toast-Qwik® Toasters are completely redesigned with an exciting new look, finishes to fit any décor, an easy to use digital touchscreen controller (excludes TQ3-10) and increased production capabilities. They continue to provide the best reliability, flexibility and value of any conveyor toaster available!

- Our patented ColorGuard Sensing System monitors and adjusts conveyor speed ensuring consistent toast results - even at your busiest periods
- The TQ3-10 features an Air Intake Filter screen on the front of the unit, while the rest of the line features a removeable bottom screen. Both versions removable for easy cleaning
- Dynamic new touchscreen controller is easy to see and use (excludes TQ3-10)
- Up to 12 programmable settings for precise and consistent toasting (excludes TQ3-10)
- USB port allows easy uploading of software updates (excludes TQ3-10)
- Easy to clean extendable collector tray and removable crumb tray
- 2" (51 mm) opening is standard; models with an H have 3" (76 mm) opening for thicker bread products

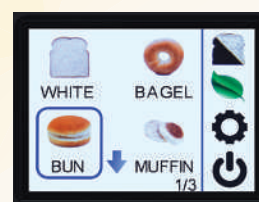


TQ3-500 in optional Stainless Steel

TQ3-10
in Designer
Black only



TQ3-2000
in optional
Designer
Warm Red



New touchscreen control

Power Save Mode:

TQ3-400 - 2000's can be set to operate automatically or manually, the reduction amount can be programmed, and stops the conveyor shortly after activation.
TQ3-10's - Operate only Manually, reduces the power consumption to 25% and stops the conveyor shortly after activation.

Intelligent Heated Display Cabinet with Humidity

Hatco's Intelligent Heated Display Cabinet with Humidity is the perfect way to showcase your pizzas and more. Regulating air temperature while at the same time balancing the humidity levels provides the best environment for food products. With 360° viewing, your food is guaranteed to get all the attention.

- Air flow pattern is designed to maintain consistent cabinet temperature without drying out food
- Air flow system enables the cabinet to recover temperature rapidly after opening and closing the doors

- LCD touchscreen display on back of unit controls temperature, humidity and up to eight timers for each food location
- Energy efficient LED lighting to illuminate your food display
- USB port on back of unit makes it easy to establish standard, pre-programmed settings for consistency and reliability

- Adjustable arms can move up and down the back supports (unit can hold up to six pizza arms)
- The arm diameter can be adjusted up to 19.5" (495 mm) and can hold up to 8.5 lbs (3.9 kg)



IHDC-45
shown with
accessory risers

NOTE: Water filter and strainer are included with each cabinet to be installed on water supply connection.

Induction Warmers

Keep your buffet station food warm, and at safe food temperatures, with Hatco Induction Warmers. These warmers come in countertop and built-in models that allow for better holding of a diversity of food products, from delicate sauces to primary proteins.

- Five power levels offer a range to suit different food types and volumes
- Induction is energy efficient, which lowers utility bills
- Eliminates open flames (no canned heat) which enhances operator and public safety and saves money



Model	Dimensions (W x D x H)	Volts	Phase	Watts	Amps	Plugs
Countertop Warmer						
IWRM-C1-06	13" x 17" x 2" (330 x 431 x 51 mm)	120	Single	600	5.0	NEMA 5-15P
Built-In Warmer						
IWRM-B1-06	12" x 12" x 4 1/4" (305 x 305 x 106 mm)	120	Single	600	5.0	NEMA 5-15P

Rapide Cuisine® Countertop or Built-In High-Powered/Heavy-Duty Induction Ranges

Hatco's Rapide Cuisine® High-Powered/Heavy-Duty Induction Ranges offer industry-leading features and true back-of-house power in a commercial kitchen proof package. Its Magnetic Power System (MPS) delivers the highest power in its class. It has User Programmable Presets (UPP) for repeat menu items and a food temperature probe for more accurate cooking, plus a timer, high resolution color display and convenient power and temperature modes.

- Four surface temperature sensors offer the most accurate control in its class
- High resolution TFT (thin film transistor) display instantly advises the operator of precise power (1 to 100), temperature (°F or °C in one degree increments) and time control (30 seconds to 10 hours)
- Programmable mode so the operator can create preset programs for consistent cooking cycles
- Grease filter and conformal-coated boards included
- Large adaptive control for precise, fine control (slow turns) to spanning the full range in a single twist (fast turns)
- Pan Sense Technology (PST) activates the unit only when a suitable pan is placed on top
- Patterned, 1/4" (6 mm) glass-ceramic top is durable, easy to clean and helps keep scratches from heavy use less noticeable



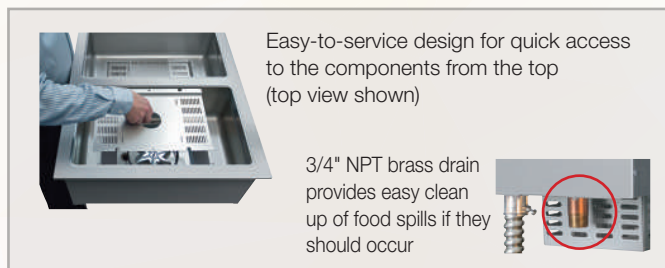
Other Rapide Cuisine® Countertop and Built-In Induction Ranges



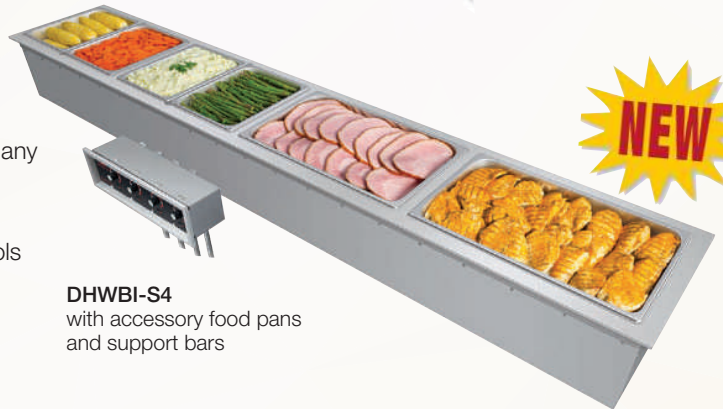
Drop-In Modular/Ganged Dry Heated Wells—in Standard or Slim Configuration—Offer Greater Flexibility and Improved Performance

Unlike traditional steam tables, this unit provides dry convected heat and is specifically designed to obtain the most accurate holding temperatures. Also offers increased design flexibility and reduced installation costs due to no plumbing connections.

- Full-size, insulated dry operation wells available in 1- to 6-ganged units; slim style available in 2- to 4-ganged units
- Features compact individual thermostatic controls and separate On/Off switch for each well to retain settings
- Uniform convected air flow consistently surrounds the food pan for efficient heat transfer
- Mounting is the same with EZ Lock installation tabs like current units
- Easy-to-service design for quick replacement or service of elements
- 3/4" NPT brass drain provides easy cleanup should any food spills occur, and provides additional protection to the motor and fan from any liquids that might accumulate in the well
- Optional oversize bezel available to match up with Cold Wells
- 6' (1829 mm) conduit is standard for convenient placement of controls



DHWBI-2
with accessory food pans and support bars



DHWBI-S4
with accessory food pans and support bars



Remote Refrigerated Slim Drop-In Wells in R and X Models



CWBR-S4
with optional CWB-S4SLANT, accessory food pans and additional support bars

R Models include unattached Condensing Unit and Control Panel



X Models include Control Panel Only



Remote Hot/Cold Built-In and Cold Only Built-In or Undermount Shelves in R and X Models offer Unlimited Flexibility for Your Business

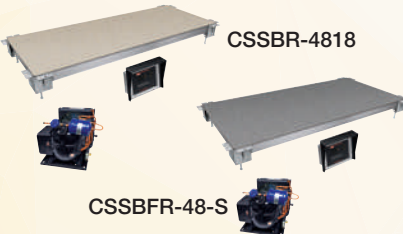
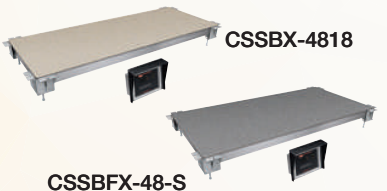
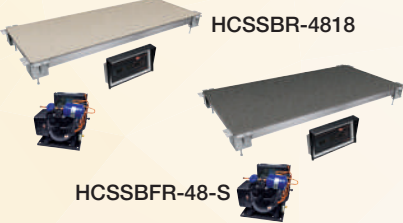





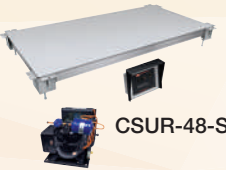



HCSBFR-48-S
pictured left
in cold mode,
pictured below
in hot mode



CSSBFX-48-S
in optional
Bermuda Sand
simulated stone
built into a
Bermuda Sand
simulated stone
countertop



Remote Shelving Options	R Models (Unattached Condenser & Control Panel)	X Models (Unattached Control Panel Only)
Cold Simulated Stone Shelves Built-In Flush Top R Models: CSSBR-2418, -3018, -3618, -4818 CSSBFR-24-F, -24-I, -24-S, -36-F, -36-I, -36-S, -48-F, -48-I, -48-S X Models: CSSBX-2418, -3018, -3618, -4818 CSSBFX-24-F, -24-I, -24-S, -36-F, -36-I, -36-S, -48-F, -48-I, -48-S	 <p>CSSBR-4818</p> <p>CSSBFR-48-S</p>	 <p>CSSBX-4818</p> <p>CSSBFX-48-S</p>
Hot/Cold Simulated Stone Shelves Built-In Flush Top R Models: HCSSBR-2418, -3018, -3618, -4818 HCSSBFR-24-F, -24-I, -24-S, -36-F, -36-I, -36-S, -48-F, -48-I, -48-S X Models: HCSSBX-2418, -3018, -3618, -4818 HCSSBFX-24-F, -24-I, -24-S, -36-F, -36-I, -36-S, -48-F, -48-I, -48-S	 <p>HCSSBR-4818</p> <p>HCSSBFR-48-S</p>	 <p>HCSSBX-4818</p> <p>HCSSBFX-48-S</p>
Hot/Cold Hardcoat Aluminum Shelves Built-In Flush Top R Models: HCSBFR-24-F, -24-I, -24-S, -36-F, -36-I, -36-S, -48-F, -48-I, -48-S X Models: HCSBFX-24-F, -24-I, -24-S, -36-F, -36-I, -36-S, -48-F, -48-I, -48-S	 <p>HCSBFR-48-S</p>	 <p>HCSBFX-48-S</p>
Cold Hardcoat Aluminum Shelves Built-In Flush Top R Models: CSBFR-24-F, -24-I, -24-S, -36-F, -36-I, -36-S, -48-F, -48-I, -48-S X Models: CSBFX-24-F, -24-I, -24-S, -36-F, -36-I, -36-S, -48-F, -48-I, -48-S	 <p>CSBFR-48-S</p>	 <p>CSBFX-48-S</p>
Cold Aluminum Shelves Undermount R Models: CSUR-24-F, -24-I, -24-S, -36-F, -36-I, -36-S, -48-F, -48-I, -48-S X Models: CSUX-24-F, -24-I, -24-S, -36-F, -36-I, -36-S, -48-F, -48-I, -48-S	 <p>CSUR-48-S</p>	 <p>CSUX-48-S</p>

Glo-Ray® Curved Infrared Strip Heaters

The sleek housing of this Glo-Ray® has a high end, unobtrusive design: 2" height, 6" depth (51 x 150 mm). The patented housing is available with energy efficient dual LED lights that provide longer life and energy efficient cost savings (when compared to standard incandescent bulbs). The LED lights are field replaceable and come in warm white (standard), neutral (cool) white or the NEW dual color with warm white/neutral (cool) white.

- All sizes are available in standard or high watt, with or without lights
- Angle brackets and Clear Anodized housing are standard; optional non-adjustable tubular stands available
- Available in optional *Designer* colors and Gloss finishes
- GR5AL and GR5AHL models shipped with GR5 remote box with electronic infinite control, power On/Off switch (lights and heat), LED driver, wire leads and angle brackets



DUAL COLORED LED LIGHTING!
Toggle between warm white/neutral (cool) white depending on your food display
(dual color not retrofittable)



GR5AL-24
in optional Radiant Red Gloss finish (standard angle brackets not shown)



Glo-Rite® Curved Display Lights

A stylish choice for illuminating your serving area. The HL5 LED Display Light offers the highest light output that is ideal for illuminating food products with either a warm white light (standard) or a neutral (cool) white light.

- The patented sleek, curved design matches Hatco's line of Glo-Ray® Curved Infrared Strip Heaters for a fully integrated look for your business
- The LED lighting delivers longer performance and significant savings with lower energy consumption (compared to standard incandescent bulbs) and greater reliability
- Field replaceable dual LED lights
- Angle brackets and end panels match housing color or finish and 6" (152 mm) power leads are standard
- Optional non-adjustable tubular stands available in lieu of angle brackets

HL5-36
in optional Gleaming Gold Gloss finish shown in top and underside views



On board Toggle switch eliminates need for remote box



Annual Lighting Energy Costs Only

\$7.29 vs \$138.89

HL5-72 (18.9 Watt) HL-72 (360 Watt)

*Based on 3,650 hours per year at .14¢ per kilowatt-hour (kWh).

Split Drawer Warmer with Optional Touchscreen Control

Hatco's Split Drawer Warmer is now available with an optional touchscreen control panel. The new controller allows for precise individual temperature control for *each* drawer, plus adjustable timers *per* drawer with both audio and visual alert!

- Excellent for holding a variety of lower profile products
- Find perfect settings and hold times for many of your food products
- Optional touchscreen control (TTC) includes: one display for drawer temperature, temperature adjustment and drawer timer with On/Off switch for all drawers
- Standard control includes: recessed individual thermostatic control, temperature monitor and On/Off switch for each drawer
- Heavy-duty drawer slides with nylon rollers
- Standard 20¾" x 12¾" x 2½" (527 x 324 x 64 mm) pan supplied with each drawer

Touchscreen Control Operations



Drawer Temperature



Temperature Adjustment



Drawer Timer



HDW-1.5R2
with optional touchscreen control and adjustable vents

Model	Dimensions* W x D* x H	Volts (single phase)	Watts	Amps	Plug	Ship Weight
HDW-1.5R2	28 7/8" x 16 1/2" x 19 1/2" (733 x 419 x 494 mm)	120	990	8.3	NEMA 5-15P	113 lbs. (51 kg)

*Add 1¼" to depth for drawer handle. Height includes legs.

